

Team. Her Navy assignments include assistant department head, Physical and Occupational Therapy Department, Naval Hospital Jacksonville, and division officer, Educational and Developmental Intervention Services, Naval Hospital Yokosuka, Japan. In 2004, the Navy selected Lieutenant Colonel Goldman as the "Navy Occupational Therapist of the Year."

She holds a Ph.D. from Indiana University in kinesiology and is a graduate of Washington University in St. Louis, master's degree in occupational therapy and a bachelor of arts degree, with a follow-on fellowship at Vanderbilt University. Lieutenant Colonel Goldman has presented at numerous national conferences, authored peer-reviewed professional articles in five different scientific journals, has published a book chapter, and served as a reviewer for two major rehabilitation journals. Lieutenant Colonel Goldman was the first Department of Defense representative appointed to the American Occupational Therapy Association's research advisory panel and is a member of the American Hand Therapy Foundation Board.

On behalf of a grateful nation, I join my colleagues today in recognizing and commending LTC Sarah Goldman for nearly two decades of Active service to her country. We wish Sarah and her family all the best as they continue their journey of service.●

#### TRIBUTE TO PAM MOORE

● Mr. DAINES. Mr. President, this week I have the distinct honor of recognizing Pam Moore, the Benchmark plant manager in Lewis and Clark County. Pam has spent many years supervising a staff of hard-working Montanans doing their best to produce useful products for a variety of government agencies.

For well over three decades, the Benchmark Manufacturing Plant in Helena has produced tens of thousands of backpacks that have been distributed across the United States. For nearly 18 years, Pam has supervised production at the plant. Over half of Pam's team at the plant are disabled Montanans, and that team has done highly respectable work under her guidance. Their quality products help U.S. Forest Service wildland firefighters carry their equipment. With our abundant forests in Montana, we know how important it is to have the proper equipment in the hands of our firefighters, and over the years, the employees at the Benchmark Manufacturing Plant have had abundant success getting the right equipment to the right customer. For that, we are very grateful.

Montanans have earned a well-deserved reputation for being reliable and hard-working, and Pam and her team are great examples of that assessment. When asked about her favorite part of the job, Pam said she enjoys that her teammates are able to work. Valuing

work is a Montana tradition. Thank you, Pam, for having a steady hand helping others to overcome obstacles, reach their potential, and get the job done.●

#### REMEMBERING QUARRIER "Q" COOK

● Mr. HEINRICH. Mr. President, from the moment she arrived in Santa Fe in 1983, Quarrier "Q" Cook gave back. She gave her time to the Santa Fe Community Foundation as a board member. She gave her knack for fundraising to the Santa Fe Chamber Music Festival as cochair of several endowment campaigns and as board president from 2002 to 2005. She gave her energy and attention to many of New Mexico's social services organizations.

She gave whatever she could give to make New Mexico a better place.

Last year, Q Cook and her husband Phillip Cook received the Santa Fe Community Foundation's Philanthropic Leadership Award during the annual Pinon Awards Ceremony. In her acceptance speech, she remarked that in order to be part of a community, "you have to help the community" in small and large ways.

Q Cook's commitment to these values and her interest in helping others came from growing up in a family that always gave back and expected their children to do the same. She was born on April 7, 1935, in Wheeling, WV, to Thomas Moffat Block and Nancy Fulton and grew up seeing her parents' commitment to activism and public service. She attended Vassar College, earned a political science degree, and became involved in political activism herself.

She had three children: Thomas McKittrick Jones, Nancy Jones Carter, and Clare Fitz-Gerald Jones. She shared her love for the Southwest's culture with her daughter Clare, with whom she opened a southwestern home furnishings boutique in Washington, DC, called Santa Fe Style. As the buyer for the store, Q made sure that New Mexico had a presence in our Nation's Capital.

Back at home, she was known as a driving force who achieved whatever goal she set out to reach. She was someone any New Mexican would want on their side, someone who was generous, always willing to open her home, and give her time.

At the Pinon Awards, she said, "We hope that a little bit of what we have done has made the world a better place for some people."

Q Cook made the world a better place for lots of us, and New Mexico is indebted to her lifetime of service.●

#### RECOGNIZING BALLARD FAMILY DAIRY AND CHEESE

● Mr. RISCH. Mr. President, it is not every day that we take a moment to commemorate America's family-owned businesses that dedicate themselves to

serving their local communities. I stand before you today to recognize a small business that emphasizes service, tradition, and family values. In my home State of Idaho, I have had the privilege of seeing firsthand Idahoans' dynamic use of natural resources. In our State, we continue to watch our agricultural small businesses advance and thrive. As chairman of the Senate Committee on Small Business and Entrepreneurship, it is my privilege to honor Ballard Family Dairy and Cheese of Gooding as the Senate Small Business of the Month for June 2017. Ballard Family Dairy and Cheese has been a pioneer in Idaho's artisan cheesemaking community and is a remarkable example of entrepreneurial innovation.

With just a few Jersey calves and a strong work ethic, the Ballard family started their dairy farm in 1995. Steve and Stacie Ballard, along with their children, Travis and Jessica, have worked hard to perfect cheeses that are distinctive and can only be cultivated in Idaho's unique climate. Their goal was to create a cheese that was specific to Idaho. Since then, the Ballard family has developed a successful in-house cheese facility that has produced numerous award-winning specialty cheeses. The Ballard family gained the skills to produce artisan cheeses over years of hard work and trial and error. Their determination has allowed them to produce a fresh and original-tasting commodity unique to Idaho.

The Ballard family produces numerous types of hand-crafted cheeses, including cheddar, gouda, and cheese curds. Their facility produces approximately 3,000 pounds of cheese daily. Ballard Family Dairy and Cheese cows are individually cared for, which ensures that the calves are healthy and allows for the finest cheese. This well-executed cheese production system combined with small batch sizes enables the Ballard family to achieve the right consistencies for high-quality cheeses.

Award-winning cheese is not the only noted accomplishments this family-run business has attained. In 2013, the Ballards' cheese facility was distinguished by the Innovation Center for U.S. Dairy as having "Outstanding Achievement in Energy Efficiency." By adjusting their operational processes, their facility in Gooding has reduced their energy costs by about \$23,000 annually.

Beyond the Ballard family's thriving retail throughout the State, the Ballards also provide educational resources with their cheese purchasing information to Idahoans who are interested in learning about cheesemaking methods. Ballard Family Dairy and Cheese is an exceptional example of the entrepreneurial spirit of Idaho agriculture and of innovative energy practices from a family-owned business. I would like to extend my sincerest congratulations to the Ballard family and all of the employees of Ballard Family